What Do You Need To Make Biscuits From Scratch?

Biscuits are a very popular food. Biscuits are a must-sell item in large and small shops. The audience is very wide. Both the elderly and children like to eat biscuits very much. In fact, there are many people who love the baking business very much. Making biscuits by hand is a very happy thing.

Since many people have not made them themselves, they don't know where to start. So when we make biscuits by ourselves, what should we do?



If you want to make biscuits from scratch, you first need to prepare various raw materials, such as flour, sugar, baking

powder, salt, butter, and milk. You can also prepare some other raw materials according to the type of biscuits you want to make. Prepare the oven and other utensils, and then you can start making them.

The first step is to preheat the oven to 450°F before making the biscuits. Next, take out a large bowl and mix the flour, sugar, baking powder and salt to mix these ingredients. Then chop the butter and mix it in the flour. At this time, it is worth noting that if the butter block is very thick, the final biscuit will be very crispy, but if the butter block is very finely chopped, then The finished biscuits will become very chewy, but not very crispy, so just cut the butter cubes according to your needs.

The next step is to pour the milk into the flour, slowly stir the flour into a fluffy dough, and then sprinkle a thin layer of flour on the chopping board, place the dough on the flour and knead it vigorously until the dough becomes very smooth.

Then use a rolling pin to roll the dough to a thickness of about 3/4 inch. Take out some nice-shaped molds, slowly press the dough, take out the seized dough and wait for baking. If you don't have a mold, you can also use a knife to cut it into a suitable size.

After all the dough is cut, apply a layer of milk on the surface of the biscuits, and then put them in the oven for baking until the biscuits turn light golden brown, so that the biscuits are finished.

For manufacturers, after studying the biscuit formula, the most important point is to purchase a professional <u>biscuit</u> <u>production line</u>. Our company will provide you with a highquality biscuit production line. The production efficiency is high and the biscuits are of good quality. And we can produce many different types of biscuits, and we will solve any problems that arise in the future. In addition, <u>our company's</u> instant noodle production line, baby rice noodle production line and snack food production line all have very high cost performance. Welcome to contact us!

There are a lot of things to prepare for making biscuits from scratch. Of course, for those who are making biscuits for the first time, the results may not be ideal for the first time, but I believe that if you try a few more times, you will get better!